



2015 Merry Edwards
Sauvignon Blanc
Russian River Valley

Producing Sauvignon Blanc is a joy. Compared with finicky Pinot Noir, the vines are rather forgiving in their growing requirements. Our modern vertical trellis system keeps the threat of mold infections down with the added benefit of allowing more sunlight to reach the grape berries. This in turn results in the development of more fruity flavors and subdues herbaceous and grassy tones. Our incorporation of the Sauvignon Musqué clone into the blend adds more fruit focus while also building body.

In the winery, the juice is pressed off from the skins and then barrel fermented with a special yeast that emphasizes tropical fruit aromas. Six months of aging in oak builds even more body through our intensive, twice-weekly lees stirring program.

Our style of Sauvignon Blanc is designed to bring out the best in this regal varietal. It's highly floral, effusing scents of hibiscus, honeysuckle, jasmine and orange blossom. Notes of muskmelon, mango, papaya and guava widen the aroma, along with accents of white peach, nectarine and Meyer lemon. Hints of minerality, crème brûlée and toasted hazelnuts add even more sophistication.

In the mouth, this wine is lush with good viscosity. This richness is balanced by sweet Ruby Red grapefruit, tangerine zest and lively acidity throughout. Our Sauvignon Blanc ages along with the best of those from Sancerre.

A recent trip to the island of Maui inspired me to create a delectable dish I named *Tropical Halibut*. At a recent dinner I prepared for friends, it paired wonderfully with a bottle of 2007 Sauvignon Blanc from my library, but it will be just as yummy with this new vintage. You will find it with our *Family Recipes* at merryedwards.com.